

# L'ASTEMIA

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## BAROLO DOCG 2020



- **Cultivation Area:**  
Langhe
- **Exposure and Altitude:**  
South, south-east; 210-350 m
- **Grape variety:**  
100% Nebbiolo
- **Vinification:**  
maceration for 30-35 days
- **Refining:**  
36 months in large oak barrel and 6 months in bottle
- **Serve at:**  
16/18 °C

A classic Barolo which expresses the essence of the winery, produced according to tradition.

The grapes from different vineyards complement each other bringing out all the peculiarities of excellent grapes.

A symphony of unmistakable balance, despite the hot vintage.

The picture is completed with a pleasing bouquet with hints of fresh red fruit, notes of sweet spice and dried flowers, complemented by well-developed sensations. The mouthfeel is full and savoury, perfectly balanced.

This wine has a medium structure and a dense and wrinkled tannic texture. A gentle Barolo to accompany structured and succulent dishes.